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SAVE JARS NOW FOR 1944 CANNING

Broadcast by Ruth Van Deman, Bureau of Human Nutrition and Home Economics, and Wallace Kadderly, Radio Service, in the Department of Agriculture's portion of the National Farm and Home Hour Tuesday, December 21, 1943, over stations associated with the Blue Network.

-ooOoo--

KADDERLY: This is Wallace Kadderly.

VAN DEMAN: And this is Ruth Van Deman. And with me is a man who will tell us about civilian food supplies for 1944.

KADDERLY: But first, Ruth, I believe you have something to say about saving glass jars and jar tops for 1944 canning.

VAN DEMAN: Yes, I do, Wallace. Maybe you think it's a little odd to be talking now, just 4 days before Christmas, about salvaging jars for next summer's canning. Or was that a question I saw puckering your left eye brow?

KADDERLY: Not a question about saving jars. I know that needs to be done. I was just thinking about the good home-canned tomato juice, and string beans, and so on, that will be opened up for Christmas dinners .... Wish we had the count on those jars.

VAN DEMAN: Millions...they'd probably be. And then think of all the jars of home-canned food and home-made preserves that will be given away as Christmas presents. You remember what the OPA ruled last summer.

KADDERLY: That any home canner could give away 50 quarts of home-canned fruits or vegetables, without asking for ration stamps in return.

VAN DEMAN: That's right. Got a piece of string, Wallace, I can tie around my finger? ....

KADDERLY: What are you forgetting?

VAN DEMAN: To bring you and Mrs. Kadderly a jar of my green tomato preserves?

KADDERLY: Oh, in that case I'll get you a whole ball of twine.

VAN DEMAN: Then you can tie some around your finger to remind you to bring the jar back.

KADDERLY: Lid and all?

VAN DEMAN: Please.

KADDERLY: That's a bargain.





VAN DEMAN: There's no kinder or more patriotic thing we can do in return for a gift of home-canned food than to save the jar and the top, if it's a kind that can be used again. Wash the jar shining clean. Scald it. Dry it. Store it where the glass won't get cracked or chipped .... and where the metal ring won't get bent or rusted.

KADDERLY: What about rubber rings? They shouldn't be used a second time, should they?

VAN DEMAN: No, not for canning. But they're all right for use in sealing dried food to keep it air tight.

And what I've said about regular home canning jars, goes for the commercial jars you buy full of peanut butter, mayonnaise, and so on. Many of these commercially packed food jars have a size "63" opening .... smaller than the opening on a regular home canning jar. But they can be fitted with new tops next summer.

KADDERLY: In other words, Ruth, you're suggesting that every jar and every jar top that looks as though it could do a canning job next summer, be saved now.

VAN DEMAN: Yes, we're hoping for a even bigger and more successful home canning record in 1944. The Government and manufacturers are drawing up plans now for new jars and new tops for next summer's canning. The War Production Board will soon be asked to allocate materials for more home canning equipment.

And, Farm and Home friends, here's a way you can help.

Send me the record of your home canning last summer. Tell me these three things .... How many jars you canned. How much spoiled, if any. And how you processed your canned food ... in the steam pressure canner, or the water bath, or how. We're particularly anxious to know about any troubles you had last summer in your canning.

A few Farm and Home friends have already written me their home canning story. I've turned those letters over to the experts to pass along to the people planning equipment for next year. But we need many more such letters to round out the 1943 record.

Right now you're probably too busy to write a letter even to your best friend. But make a note on your calendar, please. And after the Christmas rush is over, send me the answer to those 3 questions - how much you canned, how much spoiled if any, and how you canned your food.

And, Wallace, I believe that's all from me about saving home canning jars and planning for next year's canning.

KADDERLY: But you'll have plenty more to say some other time.

VAN DEMAN: That I will.